

B R A D S H A W's Valuable Family JEWEL: *Or, the Complete HOUSE-WIFE.*

Being a STORE-HOUSE of such Curious MATTERS, as ALL ought to be acquainted with, who intend to spend their Lives either Pleasant or Profitable.

Containing ALL that relates to
COOKERY, | WINE MAKING,
PASTRY, | BREWING,
PICKLING, | BREAD MAKING,
PRESERVING, | MARKETING, &c.

With a great Number of other *Necessary Articles*, not to be met with in any other Book:

Particularly, an Excellent Method for the Management of a BEER-CELLER:

How to keep ALE, or BEER, always exceeding Fine; and how to restore four BEER to its first Perfection; which Article has been of the utmost Service to the *Purchasers of this BOOK*.

Likewise, an Excellent Method to preserve a constant Stock of YEAST, even in the most scarce Seasons.

* * In this BOOK is likewise inserted, Mons. MILLIEN's Method of preserving METELS from Rust, such as *Guns, Grates, Candle-Sticks, &c.* for the Discovery of which, the Parliament of Paris gave Him Ten Thousand Pounds.

By Mrs. PENELOPE BRADSHAW, and the late ingenious Mr. LAMBART, Confectioner.

To which is Added,

An APPENDIX.

Containing, a very Choice and valuable Collection of well-experienced *Practical Family-Receipts* in *Physick and Surgery*.

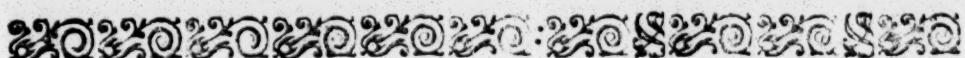
Particularly, Dr. MEAD's for the Cure of the Bite of a *Mad Dog*. Also, Cautions, Rules, and Directions, to be taken and observed in *FISHING*.

Likewise, Directions for *PAINTING, &c.*

The Eleventh EDITION, with ADDITIONS.

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To the R E A D E R.

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Different Motives have no Doubt, induced Persons of both Sexes, to commence Authors: But Gain I must declare (however customary an Aim) has not in the least tempted me to it. It is, indeed, so very far from it, that had not my dear Relation, Mrs. Johnson, laid the Plan for a new Edition of a Work, that in her Life-time had acquired a universal good Character, I must confess, I should never have entered the List of Writers.

And though I might not be at a Loss to bring innumerable Witnesses of my Abilities in the Station I am fixed in, yet I can't help declaring my Incapacity for the Task I have taken upon me as an Author — For, however well qualify'd I may happen to be for my present Station; yet, I know there is something more wanting to communicate, in a pretty, easy Taste, the very Things that I am thoroughly Mistress of — I know I shall be charged with Want of Language, Method, and a Thousand odd Things I can't well tell how to remedy; yet, I hope, this will be look'd over by the Reader, as I can with Truth assert, that (though my Style may not be very polite) the Work will be very beneficial to all Kind of People; and therefore I will not detain the Reader any longer, than to give a short Bill of Fare of the present Undertaking, viz.

This Work will contain the Art of Confectionary, in all its different Branches; shewing the various Methods of Preserving all Sorts of Fruits, dry and liquid;

To the READER.

quid; with the best Methods of Clarifying, and the different Ways of Boiling Sugar.

It will likewise contain the whole Art of Cookery, from dressing a Stake, to the greatest Dainties.

Also, plain and easy Instructions for Pickling; Wine-Making; London and Country Way of Brewing; London, French, and Country Way of Bread-Making; with many other necessary Articles, not to be met with in any other Book; particularly, ample Directions for Marketing throughout the Year.

And, an excellent Method for the Management of a Beer-Cellar; how to keep Ale, or Beer, always exceeding Fine; and how to restore sour Beer to its first Perfection, which Article alone, may be of the utmost Service to the Publick.

Likewise a New Method of making either Red or White Currant Wine, to much greater Perfection than it has hitherto been; and Foreign Method of fining Wine. And lastly, an Account of that admirable Liquid for preserving Rust from Metals, such as Brass, Steel, Iron, &c. for the Discovery of which, the Parliament of Paris gave Mons. Millien, the Inventor, Ten Thousand Pounds.

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B R A D S H A W's Valuable Family JEWEL:

O R,

The Complete HOUSE-WIFE, &c.

F I R S T,
Of CONFECTIONARY in all its different
Branches.

*Of the Manner of clarifying Sugar, and the different
Ways of boiling it.*

SINCE the Ground-work of the Confectioner's Art depends on the Knowledge of clarifying and boiling Sugars, I shall here distinctly set them down, that the Terms hereafter mention'd may the more easily be understood ; which, when throughly comprehended, will prevent the unnecessary Repetitions of them, which would incumber the Work, and confound the Practitioner, were they to be explained in every Article as the Variety of the Matter should require : I shall therefore, through the whole Treatise, stick to these Denominations of the several Degrees of boiling Sugars, *viz.* Clarifying, Smooth, Blown, Feather'd, Crackled, and Carmel.

To Clarify Sugar.

Break into your preserving Pan the white of one Egg, put in four Quarts of Water, beat it up to a Froth with a Whisk ; then put in twelve Pounds of Sugar, mixed together, and set it over the Fire ; when it boils up, put to it a little cold Water,

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ter, which will cause it to sink ; let it rise again, more Water ; so do for four or five times, 'till the Scum appears thick on the Top ; then remove from the Fire, and let it settle ; then take of the Scum, and pass it through your straining Bag.

Note, if the Sugar doth not appear very fine, you must boil it again before you strain it, otherwise, in boiling it to any Height, it will rise over the Pan, and give the Artist much Trouble.

The boiling Sugar to a Degree call'd Smooth.

When your Sugar is thus clarifyed, put what Quantity you shall have an occasion for, over the Fire, to boil Smooth, the which you will prove by dipping your Scummer into the Sugar ; and then touching it with your Fore-finger and Thumb, in opening them a little you will see a small Thread drawn betwixt, which immediately breaks, and remains in a Drop on your Thumb ; thus it is a little smooth ; then boiling it more, it will draw into a larger Ring, then it is become very smooth.

The Blown Sugar.

Boil your Sugar yet longer than the former, and try it thus, *viz.* Dip in your Scummer, and take it out, shaking off what Sugar you can into the Pan, and then blow with your Mouth strongly through the Holes, and if certain Bubbles or Bladders blow through, it is boil'd to the Degree called Blown.

The Feathered Sugar.

Is a higher Degree of boiling Sugar, which is to be proved by dipping the Scummer when it hath boiled somewhat longer ; shake it first over the Pan, then giving it a sudden Flurt behind you ; if it be enough, the Sugar will fly off like Feathers.

The Crackled Boiling.

Is proved by letting it boil somewhat longer ; and then dipping a stick into the Sugar, which immediately remove into a Pot of cold Water, standing by you for that Purpose, drawing off the Sugar that cleaves to the stick, and if it becomes hard, and will snap in the Water, it is enough ; if not, you must boil it till it comes to that Degree.

Note, Your Water must be always very cold, or it will deceive you.

The Carmel Sugar.

Is known by boiling yet longer, and is proved by dipping a Stick, as aforesaid, first in the Sugar, and then in the Water : But this you must observe, when it comes to the Carmel Height, it will

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will snap like Glass the Moment it touches the cold Water, which is the highest and last Degree of boiling Sugar.

Note. There is to be observed, that your Fire be not very fierce when you boil this, least flaming up the sides of your Pan, it should occasion the Sugar to burn, and so discoulour it.

To preserve Oranges with a Marmalade in them.

Pare your Oranges, make a round Hole in the Bottom, where the stalk grew, the bigness of a Shilling; take out the Meat, and put them into Salt and Water for two or three Hours; then boil them very tender, then put them into a clarafied Sugar, give them a boil the next Day, drain the Syrup, and boil it, till it becomes smooth; put in your Oranges, and give them a good Boil. When a little cool, drain them and fill them with a Marmalade, putting in the round Piece you cut out; with the Syrup, some other Sugar, and Pippin Juice, make a Jelly, and fill up your Pots or Glasses.

To make a Compote of Oranges.

Cut the Rind off your Oranges into Ribs, leaving part of the Rind on; cut them into eight Quarters, and throw them into boiling Water; when a Pin will easily go through the Rind, drain and put them into as much Sugar, boiled till it becomes smooth, as will cover them; give all a boil together, adding some Juice of Oranges to what Sharpnes you please; when cold, serve them to Table on Plates.

To candy Oranges, Lemons, and Citrons.

Drain what Quantity you will candy clean from the Syrup, wash it in luke-warm Water, and lay it on a Seive to drain; then take as much clarified Sugar as you think will cover what you will candy; boil it till it blows very strong; then put in your Rings, and boil them till it blows again; then take it from the Fire, and let it cool a little; then with the Back of a Spoon rub the Sugar against the Inside of your Pan till you see the Sugar becomes white; then with a Fork take out the Rings one by one, and lay them on a Wire-grate to drain; then put in your Faggots, and boil them; then rub the Sugar, and take them up in Bunches, having somebody to cut them with a Pair of Scizers to what Bigness you please, laying them on your Wire to drain.

Note. Thus you may candy all Sorts of Oranges and Lemon Peals or Chips. — Lemon Rings and Faggots are done the same Way, with this distinction only, that the Lemons ought to be pared twice over, that the Ring may be the whiter; so will you have two Sorts of Faggots: But you must be sure to

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keep the outward Rind from the other, else it will discolour them.

To dry Golden-Pippins.

Pare your Pippins, and make a Hole in them, as above, then weigh them, and boil them till tender; then take them out of the Water, and to every Pound of Pippins take a Pound and a half of Loaf-Sugar, and boil it, till it blows very strong; then put in the Fruit, and boil it very quick, till the Sugar flies all over the Pan; then let them settle, and cool them, scum them, and set them by till the next Day, then drain them, and lay them out to dry, dusting them with fine Sugar before you put them in the Stove; the next Day turn them and dust them again, when dry, pack them up.

Note, You must dry them in Slices or Quarters, after the same Manner.

Zest of China Oranges.

Pare off the outward Rind of the Oranges very thin, and only strew it with fine Powder-Sugar, as much as their own Moisture will take, dry them in a hot Stove.

To preserve Cherries Liquid.

Take the best Morrello Cherries when ripe, either Stone them or clip their Stalks; and to every Pound take a Pound of Sugar, and boil it till it blows very strong, then put in the Cherries, and by Degrees bring them to boil as fast as you can, that the Sugar may come all over them, scum them and set them by; the next Day boil some more Sugar to the same Degree, and put some Jelly of Currans, drawn as hereafter directed: For Example, if you boil one Pound of Sugar, take one Pint of Jelly, put in the Cherries and the Syrup to the Sugar; then add the Jelly, and give all a Boil together; scum them, and fill your Glasses or Pots; take Care as they cool to disperse them equally, or else they will swim all to the Top.

To draw Jelly of Currans.

Wash your Currans, put them into your Pan, and mash them; then put in a little Water and boil them to a Pomish; then strew it on a Seive, and press out all your Juice, of which you make the Jelly for all the wet Sweet-meats that are red.

Note, Where white Curran-Jelly is prescribed, it is to be drawn after the same Manner; but observe you strain it first.

To preserve Green Grapes.

Take the largest and best Grapes before they are thorough ripe, stone them and scald them, but let them lie two Days in the Water they were scalded in; then drain them and put them into

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into a thin Syrup, and give them a Heat over a slow Fire; the next Day turn the Grapes in the Pan and warm them again; the Day after drain them and put them into clarified Sugar, give them a good Boil and scum them, and set them by; the following Day boil some more Sugar to blow, and put it to the Grapes and give them a good Boil, scum them and set them in a warm Stove all Night; the next Day drain them and lay them out to dry, first dusting them very well.

To make Raisin Wine.

To a Gallon of Water put five Pounds of Raisin-Stalks, and all shred gross; let them stand ten Days, stirring them once a Day; then let it be strained, poured out, and put into a Barrel that will but just hold it; and to every Gallon, put the Whites of two Eggs very well beat: Tun it up, with the Wine, stop the Vessel close, and let it stand six Months before you Bottle it.

To make Orange Wine.

Put twelve Pounds of fine Sugar, with the Yolks of five Eggs well beat; put to it six Gallons of Spring-water; boil it three Quarters of an Hour, skim it well, then let it stand in a wooden Cooler till 'tis near cold: Then put in six Spoonfuls of Ale Yeast, and the Juice of twelve large Lemons; they must be par'd, and squeez'd in a large Tankard or Mug, upon two Pounds of double refin'd Sugar over Night: In the Morning skim it, take out the Seeds, and put the Juice and Sugar into the other; put in also the Juice of five Seville Oranges, Rinds and all; let it work together two Days, then put in two Quarts of *Rhenish* Wine, and put into a Rundlet, and stop it close twelve Days, then bottle it. *Observe*, There must be but half the Rinds put into the Cask, and as few of the Seeds as possible.

To make Cowslip Wine.

To every Gallon of Water, put two Pounds of Sugar; boil it an Hour, skim it well, then set it to cool: Take a Toast well bak'd, spread it on both Sides with Ale-Yeast; before you use the Yeast, beat Syrup of Citron, an Ounce and a half to every Gallon of Liquor; put in the Toast while it is hot, that it may work the better, which it must do 2 Days; in the working, put in your Cowslips, pick'd clean from the Greens, and well stamp'd. To 10 Gallons of Liquor, put half a Bushel or 3 Pecks of Flowers, two Lemon Rinds shred, and two Quarts of *Rhenish* Wine; let it work two Days; before the Wine goes in, strain it from the Flowers; and put it in a season'd Cask, when it has done working; and let it stand a Month or five Weeks, then bottle it: But if you think fit, you may omit the Syrup of Citron.

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To make Raspberry Wine.

Take four Pounds of Raisins, and Stone them, two Pound of Loaf-sugar, five Quarts of Raspberries heap'd, a Gallon of Spring-water, boil the Water an Hour, then pour it into the Pot on the Ingredients, and stop it very close, and when it has stood three or four Days, pour off the Liquor into the Bottles for Use.

To make Cherry Wine.

Take Cherries full ripe, Stone half of them, put into a Tub proportionable to the Quantity you make, strew Sugar over them for forty-eight Hours, then press them, as you do Cyder; add to every six Quarts a Pound of fine Sugar, toast a large Piece of Bread, put Yeast upon it, put it into Liquor warm, and let it work a Day or two before you put it into your Cask, and let stand two Months before you rack it off, and repeat racking it till 'tis fine, then Bottle it for Use.

To make Elder Wine.

Take ten Gallons of Water, steep therein forty-five Pounds of *Malaga* Raisins, shred grossly, for ten Days, stirring them every Day, then strain it, and put it into a Vessel, put thereto, eight Quarts of the Juice of Elder-berries, boiled with five Pounds of Loaf-sugar, well scumm'd; let it stand unstopp'd four Days to work, then stop it close, and after six Months bottle it; you may put two Quarts of Syrup of Cloves, which will give it a nearer Resemblance of Claret, but then you may omit two Quarts of the Elder-Juice.

To make a fine Bitter.

Take of Rhubarb one Ounce, of Snake-root one Ounce, of Cardamums one Ounce, one Handful of Camomile-flowers, the Peal of two Seville Oranges, for two Quarts of Mountain.

To make Goosberry Wine.

Boil River-water an Hour; when cold, to each two Quarts of Water, put three Pound of Goosberries, well bruised, let them steep twenty-four Hours, stir them once every two Hours in the Day-time, cover them close all Night; next Morning let it run through a Hair Seive, or Strainer; after settling, to each Gallon of Liquor, put two Pounds of white Sugar; the Sugar is to be put into the Vessel, and the Liquor poured upon it; stir it till the Sugar is dissolved, then fill up the Vessel and stop it close, and leaving a Vent hole to open as Occasion requires, let it stand three Weeks, and then boil it, putting a Lump of Loaf-sugar into each Bottle.

A cheap Way to make a small Curran-Wine.

Take one Pound of good Currans, and put them into a deep straight

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straight-mouth'd Earthen Pot, and pour upon them about three Quarts of hot Water, having first dissolved in them three Spoonfuls of the purest and newest Ale Yeast ; stop it close 'till it begins to work, then give it the Vent, as is necessary, and keep it warm for about three Days : It will work and ferment : Taste it after two Days, to see if it be grown to your Liking : Then let it run thro' a Strainer, to leave behind all the Currans and Yeast, and bottle it up, it will be very quick and pleasant ; is admirable good to cool the Liver and cleanse the Blood : It will be ready to drink in four or five Days.

— *This is recommended by an eminent Physician.*

Note, In making the strong Curran-Wine, Experience has convinced me, that the Trouble of picking the Currans from the Stalks may be saved ; as I can assure the Reader, I never made better Wine from Currans, than I have done for the last six Years, none of which Currans were pick'd from the Stalks, my chief Care being to take off the bruised Fruit.

To make Goosberry Vinegar.

Take the Goosberries when full ripe, bruise them well, to every Gallon of such Goosberries, put three Gallons of Spring-water, that has been boil'd, and cold again ; let it stand twenty four Hours, then strain it thro' a Canvas ; after that, let it run through a Flannel Bag ; and to every Gallon of such Liquor, put a Pound and Quarter of good brown Sugar, stir it well, then barrel it up ; if you set it in the Sun, it will sooner be fit for Use.

A good Pickle for Pork, for present spending.

One Gallon of Spring Water, half a Pound of Bay-salt, the like Quantity of coarse Sugar, three Ounces of Salt-Petre, which must be boil'd altogether, and you must skim it when cold ; the Pork is to be cut into what siz'd Pieces you think most proper, which must be laid down close, and then pour the Liquor upon it ; it must be kept from the Air ; it will be fit for Use in about eight Days. If your Pickle don't keep well, it must be fresh boil'd ; skim it when cold, as before, and then put it to the Meat again.

To pickle Cucumbers.

Take small Cucumbers, and pick them, but not rub them ; make a Brine to bear an Egg, put your Cucumbers into an Earthen Pan, boil your Brine well, and whilst hot, pour it on them, and cover them close, let them stand twelve Hours, then pour the Brine away, fling them into a clean Cloth, and change them into clean Cloths 'till quite dry ; then take Spices, such as Nutmegs, sliced, Cloves, a little long Pepper, Jamaica Pepper, a little black Pepper, a little Ginger, a little Mace, two or three Cloves of Shallot, one Clove of Garlick, put these into good Vinegar, boil it all up about eight Minutes, then put in the Cucumbers, and let them boil very slow, 'till they are quite plump.

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plump and green, then take altogether, and pour them into a Jar, and cover them with a Plate 'till cold; they are fit for Use immediately.

N. B. Jars are the best Things for keeping Pickles in: When taken out for Use, take a Spoon; many People take them out with their Fingers, but that hurts the Pickles.

To pickle Mushrooms.

Boil your Mushrooms in Spring Water, and a little Milk, for about twelve Minutes, then strain them thro' a Cullender; after which, throw them into cold Pump Water, where they must lie 'till quite cold; then get good Vinegar, and boil in it Spices, as Mace, Cloves, Nutmegs quartered, &c. when this is cold, take your Mushrooms out of the Water, drain them dry, and put them into your Pickle; they must be ty'd down close with a Bladder. Distill'd Vinegar is best for Mushrooms.

To pickle Walnuts.

Take what Quantity of Walnuts you think proper, but the Shells must be soft, scald them, then rub off the first Skin; afterwards throw them into Salt and Water for about ten Days, shifting them every other Day, during which Time, they must be kept close cover'd from the Air, then dry them, and put to them long Pepper, Cloves, Mace, Nutmeg, and Mustard-seed; after which, pour your Vinegar boiling hot upon them, and keep them close stopt; some add a little Garlick; boil the Pickle as often as you see Occasion.

To pickle Oysters.

Take the Oyster-liquor, and half as much Water, three or four Blades of Mace, a little whole Pepper, a Bit of Lemon-peel, a little Salt, set this over the Fire, and let it boil, then put in two Spoonfuls of Vinegar, as much White Wine as Oyster-liquor; after which wash the Oysters, put them in, and let them lie 'till enough; keep them close stopt for Use.

To pickle Barberries.

Make your Water salt enough to bear an Egg; after boiling it, cover your Barberries with it; if you design them for Sauce, boil Vinegar, season'd with Spice, and a little Allum, with which you must cover them.

To Mango large Cucumbers.

Take the Seeds and Cores out, and put in them whole Pepper, and other Spice, a little Garlick, and then tie them close; after which, put them in Salt and Water twenty-four Hours; then wipe them dry, boil as much Vinegar as will cover them (which you may season to your Liking) and put it on the Cucumbers boiling hot.

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To make French Bread.

Three Quarters of a Peck of Flour is made into Bread thus: Take three Pints of Water, and one of Milk; season it with Salt; then take three Quarters of a Pint of fine Ale Yeast, and lay in two Quarts of Water the Night before; after pouring it off, stir in your Yeast into the Milk and Water; break in about two Ounces of Butter; dissolve it well; then beat up an Egg, and stir it in; then add these Articles to your Flour; in a cold Season, your Dough should be much stiffer, than in Summer; take Care it be well mix'd; make it into small Roles, and put them into a brisk Oven, but take Care not to burn them; when they have laid about 24 Minutes turn them; then let them lie for the same space of Time; afterwards take them out, and rasp them. The Liquor is to be stirred into the Flour, as done for Pye-Crust; the Dough being made, it must be cover'd with a Cloth; it must lie to rise a few Minutes.

For making Bread without Yeast.

To accomplish this, you must procure a Lump of about 2 Pounds, of the Dough of your last making, which had been raised by Yeast; it must be kept in a Wooden Vessel, and cover'd with Flour; this is call'd Leaven. The Night before you intend to bake, put the said Lump of Dough into about a Peck of Flour, and work them well with warm Water; it must lie in a Vessel of Wood, cover'd with a Linen Cloth, and a Blanket, remembering to keep it warm; the next Morning it will rise so as to be sufficient to mix with more than two Bushels of Flour, being work'd up with warm Water and a little Salt. When sufficiently work'd, let it be well cover'd as before, till you find it rise; then knead it well, and make it into what Form you think fittest for Baking. The more Leaven is put to the Flour, the better and lighter the Bread will be; and the fresher the Leaven, the Bread will be less sower.

A good Thing for ropy Beer.

Two Handfuls of Bean Flour, half the Quantity of Salt; throw this into a Kilderkin of Beer, but don't stop it till it has done fermenting; let it stand about a Month, and it will be fit for Use.

When Beer is sour, proceed thus:

To a Kilderkin of Beer, throw in a Quart of Oatmeal; leave the Bung loose for three or four Days, after which, stop it close; let it stand a Month; and it will be fit for Use. *Or thus:* Throw in a Lump of Chalk, of about half a Pound; and when it has done working, stop it close for five or six Weeks, before you tap it.

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In Lincolnshire, they proceed thus:

When sour, or foul, they throw in (at the Bung-hole) a Piece of unslack'd Lime, (according to the Size of the Vessel, about a Pound to a Kilderkin) leaving the Bung loose two or three Days; then stop it close, and it will be fit for Use in about a Month.

To cure a Hogshead of foul Ale, or Beer.

Take a Pound and a half of Oyster-shell Powder, half an Ounce of Cream of Tartar, the like Quantity of Bay-salt, and one Ounce and a Half of Isinglass. — *If S O U R*, Take four or five Pounds of Mutton, cut into Pieces, four Ounces of Egg-shells, dry'd and powder'd, and half an Ounce of Salt of Tartar; put these into the Cask, and your Liquor will soon be restor'd to its first Perfection.

Note. The above Quantity of Ingredients are for half a Hogshead of either Ale or Beer; if the Liquor be more in Quantity, the Ingredients must be increas'd in Proportion thereto.

An Excellent Method to preserve a constant Stock of YEAST.

When you can spare Yeast, take a Quantity, stir and work it well with a Wisk, till it seems liquid and thin. Then get a large wooden Dish, or Tub, clean and dry, and with a soft Brush lay on a thin Layer of the Yeast thereon, turning the Mouth downwards, to prevent its getting Dust, but so that the Air may come to it to dry it: When that Coat or Crust, is sufficiently dried, lay another, which serve in the same Manner, and continue putting on others, as they dry, 'till two or three Inches thick, which will be useful on many Occasions: But be sure the Yeast in the Vessel be dry, before more be laid on. When wanted for Use, cut a Piece, lay it in warm Water, stir it together, and it will be fit for Use: If for Brewing, take a Handful of Birch, tied together, dip it into the Yeast, and hang it to dry, taking care of dust getting at it. When your Beer is fit to set to work, throw in one of these and it will work as well as if you had fresh Yeast: You must whip it about in the Wort, and then let it lie: When the Beer works well, take out the Broom, dry it again, and it will do for the next Brewing.

To clear Wine.

Take half a Pound of Hartshorn, and dissolve it in Cyder, if it be for Cyder, or Rhenish Wine, for any other Liquor: This is enough for a Hogshead.

To fine Wine the Lisbon Way.

To every twenty Gallons of Wine, take the Whites of ten Eggs, and a small Handful of Salt, beat it all together to a Froth, and mix it

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it well with a Quart or more of the Wine: Then pour it into the Vessel, and in a few Days it will be fine.

Concerning Marketing, &c.

I must own, there is nothing like Practice, to bring a Person to any tolerable Perfection in Marketing; however, I hope the following Instructions will be as serviceable to others, as they have been to me. — In Regard to Lamb, you may be assur'd that is fresh and good, if the Neck-Vein be blue; if otherwise, it is inclinable to stale; in a Hind-Quarter, the Knuckle and Kidney are the Parts that taint first; if the Knuckle be limber, or the Meat clammy, you may be assur'd it is stale; the Head of a Lamb is known by the Eyes, which, if wither'd or sunk, it is stale; on the contrary, if plump, lively, &c. you may be assured it is fresh.

Of Veal, the Breast and Neck taint first; if a Breast, mind the Sweet-bread; if it be clammy, it is stale; if otherwise, it is good; if the Knuckle, of either Leg, or Shoulder, be over pliable, or clammy, it is bad; if the bloody Vein of the Shoulder looks blue, or of a brightish Red, it is fresh; if otherwise, it is stale; but this you may make a general Observation, that whatever Meat is clammy, cannot be fresh; you are likewise to form a Judgment of all Kind of Heads, either Lamb, Mutton, Veal, or Beef, by the Eyes; as describ'd in the Lamb's Head.

If the Fat of Mutton be spungy, that Meat is not good; that is always best, when the Lean looks of a fine Red, the Grain fine, the Fat white and firm; if the Flesh be loose from the Bone, it is not sound; and that Mutton is bad, which, on squeezing, omits a Kind of Water like Dew.

Beef is known by its fine Colour; if the Grain be over close, and the Colour dark, it is a Sign it is Bull Beef; if good Ox Beef, it will have an open Grain, and shew an oily Smoothnes; and that Beef is always best, whose Suet is whitest.

Pork is not good, if it be the least clammy; and buy not that which has any little Kernels in the Fat, for such Meat is measly, and not fit for eating; that Sort is always young, where the Bones are small, pliable, and look blue; and Pork, of an over great Size, is not so good as the smaller Sort.

Bacon may be known, by thrusting in a Knife under the Bones; if the Knife affords an agreeable Flavour, it is good; if otherwise, it is bad; the Lean should be a fine Red, the Fat clear, white, inclinable to a Red; the Rind thin and dry.

Butter is best, that looks of a fine Yellow; tho' both Cheese and Butter are best known by tasting.

Eggs are not fresh, if the great Ends are not warm, which may be known by putting your Tongue thereto; Eggs will keep some

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Months, if set with their small Ends downwards in fine Wood-Ashes.

There are so many Ways of deceiving young Market-People in all Sorts of Fowls, that it is impossible to lay down Rules to prevent them from being sometimes cheated ; it is best, however, to keep to one Poulterer, as he will be more cautious how he deceives you, than if you were a Stranger : It may not be amiss, however, to observe, that the Eyes of such Fowls as look most lively, and whose Feet are most limber, such are most likely to be fresh.

A Goose may be known by its Bill ; which, if yellowish, and she has but few Hairs, she is young ; but, if full of Hairs, and the Bill and Feet are red, she is old ; if limber-footed, new ; if dry-footed, stale.

If either Rabbits, or Hares, are stiff, they are fresh ; if limber, the contrary. But be as cautious as we will, old Market-people are sometimes deceiv'd in Poultry.

Observations concerning Brewing.

See your Malt be clean, and let stand a Week, after ground, before you Use it. The Quantity of Malt should be proportion'd to the Drink you design to make. For Instance, thirteen Bushels of Malt will make a Hogshead of *October*, or strong Beer ; Hops eight Pounds ; it will afterwards make near a Hogshead of good Small-Beer, adding one Pound and a Half of fresh Hops to it.

Eight Bushels of Malt will make a Hogshead of excellent Ale, and the like Quantity of Small-Beer ; in making the Ale, five Pounds of Hops : For Small-beer (afterwards) add one Pound and a Half of Hops. Eight Bushels of Malt will likewise make three Hogsheads of fine Table-beer, that will keep the Year through, provided you use eight Pounds of Hops with it ; or you make twenty-four Gallons of good Ale, and two Hogsheads of Small-beer, of the said Malt and Hops.

It may in general be observed, where Ale is design'd for keeping, that a Pound of Hops should be allow'd to every Bushel of Malt ; if design'd for present spending, little more than half the Quantity will serve ; though the Palate of the Person it is brew'd for, should be consulted.

Take particular Care to have your Casks, &c. well clean'd and dry'd ; and never use them on any other Occasion than Wine-making, or Brewing ; it is a good Way to take out their Heads ; and, after, being well clean'd with a Hard-brush, Sand, &c. put them in again scald them well, throw into each Barrel a Piece of unslack'd Lime, and stop in the Bung close.

Having got your Casks, &c. in Readiness, proceed as follows, *viz.* When you have a Copper of boiling Water ready, pour it into your Mash-Tub, and let it be cool enough to see your Face

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Face in ; then pour in your Malt, and let it be well mashed ; have a Copper of Water boiling in the mean-time, and when your Malt is well mashed, fill your Mashng-Tub ; stir it well again, and cover it over with Sacks. Let it stand three Hours, then set a broad shallow Tub under the Cock, let it run **very** softly ; and if it is thick, throw it up again, till it runs fine ; then throw a Handful of Hops in under the Tub, and let the Mash run into it, and fill your Tub till all is run off. Have Water boiling in the Copper, and lay as much more on as you have Occasion for, allowing one Third for boiling and Waste. Let that stand an Hour, boiling more Water to fill the Mash-Tub for small Beer ; let the Fire down a little, and put into the Tub enough to fill your Mash. Let the second Mash be run off, and fill your Copper with the first Wort ; put in part of your Hops, and make it boil quick. About an Hour is long enough ; and when it is half-boiled, throw in a Handful of Salt.

Have a clean white Stick, and dip it into the Copper, and if the Wort feels clammy, it is boil'd enough ; then slacken your Fire, and take off your Wort. Have ready a large Tub, put two Sticks a-cross set your straining Basket over the Tub on the Sticks, and strain your Wort through it. Put your Wort on to boil, with the rest of the Hops, let your Mash be still cover'd again with Water, and thin your Wort that is cooled in as many Things as you can, for the thinner it lies, and the quicker it cools, the better. When quite cold, put it into the Tunning Tub. Mind to throw a Handful of Salt into every Boil. When the Mash has stood an Hour, draw it off, then fill your Mash with cold Water, take off the Wort in the Copper, and order it as before. When cold, add to it the first in the Tub : So soon as you empty one Copper, fill the other : so boil your Small-Beer well. Let the last Mash run off, and when both are boiled with fresh Hops, order them as the two first Boilings ; when cool, empty the Mash-Tub, and put the Small-Beer to work there. When cool enough, work it ; set a wooden Bowl of Yeast in the Beer, and it will work over with a little of the Beer in the Bowl. Stir your Tun up every twelve Hours, let it stand two Days, then Tun it, taking of the Yeast. Fill your Vessels full and save some to fill your Barrels ; let it stand till it has done working, then lay on your Bung lightly for a Fortnight, after that, stop it as close as you can. Mind you have a Vent-peg at the Top of the Vessel ; in warm Weather open it ; and if your Drink hisses, as it often will, loosen it till it has done then stop it close again. If you can boil your Ale in one Boiling, it is best if your Copper will allow it ; if not, boil it as Convenience serves. The Strength of your Beer must be according to the Malt you allow, more or less, that is no certain Rule.

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When you come to draw your Beer, and find it is not fine, draw off a Gallon, and set it on the Fire, with two Ounces of Isinglass, cut small, and beat: Dissolve it in the Beer over the Fire: When it is melted, let it stand till it is cold, and pour it in at the Bung, which must lay loose on till it has done fomenting, and then stop it close for a Month.

Take great Care your Casks are not musty, or have any ill Taste, if they have, it is very difficult to sweeten them. You are to wash your Casks with cold Water before you scald them, and they shall lie a Day or two soaking, then clean them well, and scald them.

Concerning Roasting of Meat.

A good Fire is one great Article; and mind not to salt any Meat design'd for roasting, 'till it is put to the Fire, (unless Necessity obliges you) it not only draws out the Gravy, but makes it hard. Beef should be Roasted with a Paper over it, and well basted with Butter; when the Smoak draws to the Fire, it is a sure Sign of its being near done; your Dish is to be garnish'd with Horse-raddish, scrap'd. The Chine, and Saddle of Mutton, are roasted with a Paper on, as the Beef is; all other Joints of either Mutton or Lamb, are roasted without a Paper; keep a quick Fire; baste when you put the Joint to the Fire, and just before you take it up; a little Flour must be remember'd to drudge it; but observe to do it sparingly. A Loin of Mutton is often skin'd, and roasted brown; a Breast should always be skin'd. Veal should be roasted as brown as possible; if a Loin, or Fillet, be sure Paper the Fat Part; it must not be roasted too hasty at first; 'tis to be basted when first laid down, and again just before taken up, and drudge it with a little Flour; the Breast is roasted with the Caul and Sweetbread on, but, when near done, take away the Caul, and baste it, and drudge it with a little Flour. Pork, when put to the Fire, should be slash'd with a sharp Knifs a-cross the Rind; but some Joints are not done so; be sure let this Kind of Meat be sufficiently roasted; it is common to throw a little Sage cut exceeding small, over those Joints of Pork that are free from Rind, just before they are taken up.—Pork in general, is sent to Table with Apple-Sauce, Mustard, &c. A Pig should have some Sage, cut small, a small Piece of Butter and a little Pepper, and Salt, put in the Belly, before spitted; your Fire must be at both Ends, (no matter how little in the Middle) it must be kept flouring till you find the Skin hard; when roasted enough, put three or four Ounces of Butter in a Cloth, and rub the Pig therewith, 'till the Crackling is very crisp. —

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Note, You must take Care to keep your Spit exceeding clean ; make use of nothing but Sand and Water to scour it, wipe it dry ; and keep it in a dry Place for Use.

You are to observe, that Meat takes more Time in Dressing in frosty Weather, than in that which is more mild.

A Leg of Mutton of six Pounds, will take an Hour and a Quarter ; nine Pounds, an Hour and three Quarters ; twelve Pounds, two Hours and a half.

In regard to Pork and Veal (both which ought to be thoroughly done) it is common to allow a Quarter of an Hour to every Pound.

House-Lamb should likewise be thoroughly roasted, a Fore Quarter, of a large Size, will require an Hour and half ; a small one, about an Hour, unless the Fire be very brisk.

A Leg requires an Hour at least ; Shoulder, Neck, or Breast, near three Quarters of an Hour.

A Pig (when first kill'd) may be roasted in little more than an Hour, if kill'd a Day or two, it will require some Time longer — But it is a certain Sign the Pig is enough, when the Eyes drop out.

A Hare, of a Middling Size, will take near three Pints of Milk, and half a Pound of Butter ; this must be put into the Dripping-Pan, and baste your Hare with it, till it is soak'd up, then the Hare is enough. I count this a good Way of roasting a Hare.

A small Turkey takes three Quarters of an Hour at least, a middling one an Hour, or more, a large one, an Hour and three Quarters.

Keep the same Time in regard to Geese.

A Chicken is roasted in about 24 Minutes ; a middle siz'd Fowl in about half an Hour ; the larger Sort in Proportion.

A small Duck, requires about 20 Minutes ; a middle siz'd one, half an Hour ; a large one, three Quarters of an Hour.

Wild Ducks don't take quite so much Time in Roasting as tame ones ; but take Care to keep a quick Fire.

Twenty-four Minutes will roast either Woodcocks, Snipes, or Partridges.

Pidgeons are roasted in 15 Minutes ; Larks in 12.

A quick Fire is recommendable for all Kinds of Poultry.

Concerning the Boiling of Meat.

It is a general Rule, in Boiling, to allow a Quarter of an Hour, to every Pound ; take care to skim the Pot well, otherwise your Meat will be black ; salt Meat is put in when the Water is cold ; fresh, when it boils ; Plenty of Water is very recommendable in boiling. In boiling Greens take care to give them room.

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room enough; throw some Salt into the Water; and let them boil as quick as possible; Spinnage and green Peas, don't require much room.

A Tonge, if salt and dry, requires near three Hours boiling; and, if put in over Night, it will be the better; keep it boiling near three Hours before it is taken up for eating.

Two Hours will boil a Tongue taken from the Pickle.

Fowls, Lamb, &c. boil much better in a Pot, with plenty of Water, without being put into a Cloth; but be careful in taking off the Scum.

Less than 20 Minutes will boil a small Chicken; half an Hour a large one; large Fowls in Proportion.

A small Turkey or Goose, requires an Hour; a large one of either Sort an Hour and a half at least.

Concerning Broiling.

Take care your Fire be clear, and your Grid-Iron very clean; observe to cut your Steak the right Way of the Grain, let it be little more than half an Inch thick; lay it on the Grid-Iron, throw a little fine dry Salt on; some add Pepper, but it should not be done till the Steak be near enough, because it makes it both black and dry. In broiling Fish, be sure they are well dry'd in Flour; before you lay them on, rub the Bars of the Grid-Iron with a Piece of Butter, which will prevent their sticking to it.

Send your Steaks to Table in a Dish, made very hot, but never put Pickles, of any Sort, on the Dish with the Steaks, for that being hot, drys and spoils them.

It is a very bad Custom to baste any Thing on the Grid-Iron, for it smoaks the Meat, and gives it an ill Flavour.

Concerning Frying.

Fish must always be well dry'd, and afterwards flour'd, they are best done in good Beef-Dripping; you are to make it boil in your Stew-Pan, and then put in the Fish; but take Care not to fry them of two high a Colour; and let them be well drain'd from the Dripping, before they are sent to Table.

A general Sauce for all Sorts of Fish.

To boil your Fish, take one Quart of White-wine, or a Pint of White-wine Vinegar, 3 or 4 Quarts of Water, a Bunch of Sweet Herbs, and a good Handful of Salt. Let it boil a Quarter of an Hour before the Fish be put in; and to make Sauce, take a few Cloves and Mace, Anchovies, and half a Pint of White-wine; or you may otherwise melt your Butter with a little Water, and the Juice of Lemon, with some Nutmeg, Horseradish, and Lemon-peel, an Onion

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Onion and 2 Drops of Spirit of Salt ; 1 Pint of stew'd Oysters, and a little whole Pepper among the Butter : Let not the Onion or Horseradish be put into the Dish of Fish with the Sauce.

A proper Paste for Tarts.

Three Quarters of a Pound of Butter, mix'd well with one Pound of Flour. — Or thus : Take equal Quantities of Flour, Butter, and Sugar, mix'd well ; beat it with a Rolling-pin, and roll it thin.

To make Puff Paste.

Half a Pound of Butter, to a Quarter of a Peck of Flour ; add a little Salt, then make it into Paste with a little cold Water ; roll it out, and stick small Pieces of Butter over it, strewing a little Flour ; roll it over nine or ten different times, till a Pound, or upwards, of Butter be roll'd in. This is a good Crust for all Sorts of Pies.

A good common Crust for large Pies.

Flour half a Peck ; the Yolks of two small Eggs ; boil some Water, and put in half a Pound of try'd Suet ; to which add near a Pound of Butter. Take off the Suet and Butter, and use as much of the Liquor as will make it into light Crust ; it must be worked well, and roll'd out as usual.

Standing Crust for large Pies, of any Sort.

Flour half a Peck, Butter three Pounds, boil the Butter in two Quarts of Water, skim it off, and add it to the Flour ; but take care to take as little of the Liquor as possible ; work it into Paste, pull it into Pieces till cold, and it is ready for the Use you design it.

A good Crust with cold Water.

To every Pound of Flour, rub in half a Pound of Butter, and the Yolk of a small Egg to every Pound of Flour ; in making it up, use cold Water.

A good Crust of Beef Dripping.

To every Pound of Flour, half a Pound of Beef Dripping. Manage your Dripping thus : It must be boil'd in clear Water, take off the Fat and strain it, let it stand till cold, scrape it, and boil it three or four times over, then work it as fine as you can, and make it into Paste with cold Water.

A proper Crust for Custards.

A Pound of Flour requires three Quarters of Butter, the Yolks of four Eggs, a few Spoonfuls of Cream, mix well together, and let them stand ten or twelve Minutes, then work it, and roll it out very thin.

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The Paste used for Crackling Crust.

A Quantity (about Half a Pound) of Almonds, throw them into Water, take a Cloth and dry them, beat them very fine in a Mortar, add Orange Flower Water to them with the White of an Egg: When well pounded, run them through a course Hair-Sieve, to free them from Lumps, &c. then spread it on a Dish, till very pliable, let it stand a small Time, then roll out for the Under-Crust, dry it in an Oven on your Pye-Pan, while your other Articles are making for garnishing, such as Cyphers, Knots, &c.

An Excellent Ketchup, that will keep Fifty Years.

Two Gallons of the best strong stale Beer, two Pounds and a Quarter of Anchovies, wash'd from their Pickle: About two Pounds of Shallots peeled, Mace and Cloves, of each an Ounce, half an Ounce of whole Pepper, five or six Races of Ginger, a Gallon of large Mushroom Flaps rubbed to Pieces. Cover these Ingredients close, and let them simmer over a gentle Fire till half wasted, then strain it through a Flannel Bag, let it stand till it is cold, and then it may be bottled, but take Care it be well cork'd. A small Spoonful of this Ketchup to half a Pound of Butter, makes a delicate Sauce for Fish.

Shrimp Sauce.

One Pint of Beef Gravy, to half a Pint of Shrimps, thicken it with four or five Ounces of Butter roll'd in Flour: The Gravy should boil, and be well season'd.

To make Flommetry.

Take a large Calf's Foot, cut out the long Bones, boil them in two Quarts of Water, then strain it off, Top and Bottom, and put to the clear Jelly half a Pint of thick Cream, two Ounces of sweet Almonds, one Ounce of bitter Almonds, well beaten together, just let it boil, then strain it off, and when just warm, put it in Glasses.

Scotch Collops.

Take the Lean of a Leg of Veal, cut it in thin Slices, beat it on both Sides with the back of a Knife: Lard half with Bacon: Season all with Pepper, Cloves, Mace, and Salt, dust on them grated white Bread, fry them brown in sweet Butter, clear out the Pan, and put a Pint of Water and Claret, of each alike, one Anchovy, three Slices of Lemon, two Shallots, two Spoonfuls of Mushrooms: Then beat it up with burnt Butter, and serve it with sliced Lemons. You may add to fry Veal, Sweet-Breads, Lamb-Stones, and Lamb with the Meat.

Valuable Family Jewel.

To do a Leg of Pork Ham fashion.

Make your Pickle salt enough to bear an Egg, and enough to cover two Hams: Then put in six Ounces of Salt-Petre, three Quarters of a Pound of Bay-salt, and a Pound of brown Sugar, then boil them all together, and scum it, let it be cold, then put the Hams in, turning them every Day till they are salt enough, which will be near three Weeks: Then take them out, and put melted Butter over them, and hang them up.

In Imitation of Brawn.

First boil two or three Pair of Neats Feet very tender, then take a Piece of Pork, of the thick Flank, boil it near enough: Then pick the Flesh off the Feet, roll it up in the Pork, as they do Brawn, very tight: Then take a strong Cloth, with some coarse Tape, roll it tight round, and tie it up in a Cloth, and boil it, till it is so tender you may run a Straw through it; let it be hung up in a Cloth till it is quite cold; after which, put it into some Sousing-Liquor, and it is fit for Use.

ELIXIR of H E A L T H: Or, The Choice Family Medicine.

Take Anniseed-Water, of a good Sort, one Quart; of Caraway, and Coriander-Seeds, each one Ounce; Liquorice-Root, two Ounces (which must be well bruised, and so must the Seeds) Jalap-Root, bruised to a groſs Powder, one Ounce; and the like Quantity of Sena-Leaves. All these are to be put to the Anniseed-Water, and set in a warm Place for three or four Days, minding to shake it often; after which Time it will be fit for Use. The best Way of making this, for Family Service, is in a large Wide-mouth'd Glafs Bottle, such that are us'd for Pickles, &c. — And there is no Occasion to strain the Elixir from the Ingredients, because it will be always fine enough, if the leaſt Care be taken in pouring it out, when wanted for Use. — *As this is publish'd intirely for the Benefit of the Publick (without the leaſt Reserve) I will here set down the Price of the Ingredients; by which it will appear to be a very reasonable Medicine; and don't doubt but the Use of it will make its Excellency ſoon known, and gain it an eſtabliſh'd Reputation: For my Part, I may with Truth, affiure the Reader, there cannot be a better Purge, and that it has done almoſt Miracles in windy Disorders; in ſhort, it is far ſuperior to the Daffy's Elixir; and may be us'd in all Cases where that is recommended.*

It is to be taken thus: One Spoonful at Night, going to Bed, and two more, the next Morning fasting. About half an Hour after taking the two Spoonfuls, drink ſome warm Gruel, or Tea.

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The Quart of Anniseed-Water, about Eight-pence.

The Seeds, one Half-penny an Ounce.

Two Ounces of Liquorice, one Penny.

Ounce of Jalap, about Six-pence.

Ounce of Sena, Four-pence.

N. B. When the Elixir is us'd, a Quart more of Anniseed-Water may be put to the Ingredients; and after standing three or four Days in a warm Place, as before directed, strain off the Liquor, and add only Half the Quantity of the above Ingredients, letting them stand three or four Days as before, and it will be fit for Use, and of the same Efficacy with the former.

Ease for that intolerable Pain, call'd, the Tooth-ach.

The most celebrated Remedies for this Disorder, are nothing more than Spirits of Nitre and Allum, mix'd with Spring-Water. Indeed one Sort, for which a Patent has been procured, is tinctur'd (to disguise it only) with Cochineal. — But as it is somewhat difficult to give it this Tincture, without doing the least Service, I shall not trouble the Reader with that Part that is useless, and only take Notice, that whoever puts Half an Ounce of Spirits of Nitre, and 1 Drachm of Allum, to an Ounce of Spring-Water, will have as effectual a Remedy for the Tooth-ach, as has been hitherto made publick. The Teeth and Gums are to be rubbed with a fine Rag dipp'd into the Liquid.

To preserve Meat without Salt.

Wet a Cloth in White-wine Vinegar; wring it out, and wrap the Meat therein; by which Means it will be preserved a Fortnight, or longer, in hot Weather.

To make Hung Beef.

To twenty Pounds of Beef, put a Pound of Bay-salt, two Ounces of Salt-petre, a Pound of Sugar, mix'd with common Salt; let it lie six Weeks in this Brine, turning it every Day, then dry it, and boil it for Use.

Cautions for melting Butter.

Observe your Sauce-pan be clean, and well tinn'd, cut your Butter into Pieces, add a little cold Water, and a small Dust of Flour; set it on the Fire, and neglect not to continue moving your Sauce-pan, lest it should oil.

To dry Neat's Tongues.

Bruise some Bay-salt very small, and some Salt-petre, rub the Tongues with a Linnen Cloth, then put the Salt to them, forcing it in, especially to the Roots, and as it comes into Brine, add more; when they are hard and stiff, then they have had Salt enough, then roll them in Bran, and hang them to dry.

A genteel

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A genteel Dish for a large Company.

Boil six Chickens, the same Number of Hogs Tongues boil'd and peel'd; a Colliflower boil'd white in Milk and Water whole, and some Spinage, boil'd very green; put your Colliflower in the Middle of the Dish, lay the Chickens round, the Tongues round them, with the Roots outwards, the Spinage is to be laid in small Parcels between the Tongues. The Dish is usually garnished with small Pieces of Bacon toasted, a Piece of which is to be laid on each Tongue.

To make a plain Custard.

One Quart of good new Milk, sweeten it to your Liking; a little grate Nutmeg; eight Eggs, half the Whites omitted; beat them up well, stir them into the Milk, and bake it: A little Rose-water may be added.

To make a fine Bitter.

Take of Rhubarb one Ounce, of Cardamums the like Quantity, one Handful of Camomile-Flowers, the Peel of two Seville Oranges, for two Quarts of Mountain,

To distil Verjuice for Pickles.

Take three Quarts of the sharpest Verjuice, and put in a cold Still, and distil it off very softly: the sooner it is distill'd in the Spring, the better for Use.

To keep French Beans all the Year.

You must string your Beans, and cut them in half, then put them into an earthen Pot, then lay a laying of Beans, and a laying of Salt, and cover them; steep them all Night in Water, then use them.

A Favourite Soop.

Get a quarter of a Pound of the best Rice, pick and wash it very clean, boil it in Veal Broth till it is very tender, add a little Mace, and one young Fowl, scum this very clean, and season lightly with Salt, and put in half a Pound of sweet Butter, then add a Pint of good Cream boil'd up, and put into the Soop, and serve it up with the Crumb of French Bread, and the Fowl.

To make common Sausages.

To about three Pounds of Pork, as much Pepper may be used as will lie on the Point of a Knife; the Meat should be cut small, Fat and Lean together, and clean'd from the Bone, &c. add some Sage, cut small, and when the Guts are made clean,

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fill them. The Meat is often roll'd up, and fry'd, without putting into Guts. *Very good Sausages are made the same Way with Beef.*

To roast Quailes, or Ortelans.

They must be spitted Sideways, with a Bay-Leaf between them ; they are to be basted with Butter, and have Crumbs of Bread, fry'd, round the Dish.

Belony Sausages.

Of Bacon (Fat and Lean) Pork, Beef, Veal, of each one Pound ; one Pound of Beef Suet ; let them all be chopp'd very fine, a Handful of Sage-Leaves, and a few sweet Herbs ; season to your Liking with Pepper and Salt ; take a large Gut, and fill it ; boil it softly about an Hour, remembering first to prick it, to prevent breaking ; after boiling, lay it on clean Straw to dry.

To make Mackeroons.

Take one Pound of Sweet Almonds, blanch them, and beat them very fine, put in a little Rose-Water, as you beat them, then put in a Pound of sifted Sugar, mix them together, then put in the Whites of Eggs, but do not put in too many to make them run, grate in a little Lemon-Peel, lay them out on a Wafer Paper, and bake them on Wire or Tin Plates in a moderate Oven ; dust them very well with fine sifted Sugar before you bake them, chip off the Wafer from the Edges, and pack them in your Boxes.

To make Ratifa Biskets.

Take half a Pound of Bitter Almonds, and half a Pound of Sweet Almonds, blanch and beat them very fine, put in the Whites of eight Eggs, and stir them very well together, put in your Sugar and beat them well together, then drop them on Paper in small drops ; don't let it be too thin to run upon the Paper ; you may bake them in the Oven after Mackeroons, without heating again, then take them off the Paper, and keep them in a dry Place for Use.

To make Spunge Biskets.

Take six Eggs, and of Whites fix more, and whisk them up very light ; and put in a Pound and a half of fine sifted Sugar, then beat them very well, then take out the Whisk, sift in a Pound of fine dry Flour, and just mix them together, then fill your Moulds, which you must have ready rubb'd with a little warm Butter. Ice them with sifted Sugar through a Canvass, or Linnen Bag, and bake them in a quick Oven.

Valuable Family Jewel.

To make Orange Puffs.

Blanch a Quarter of a Pound of Almonds, and beat them very fine, put the Whites of eight Eggs, rub them together in the Mortar, with the grated Peel of two or three *Seville* Oranges, then put it in as much sifted Sugar, by degrees, till you make it a Stiff Paste, and Rowl it out as you do for the Lid of a Pye, make an Icing with Water and fine sifted Sugar mix'd together as thick as melted Butter, and spread it thin upon the Paste, with a Knife, cut it into what Shape you please, lay them on Paper, and bake them in the Oven after other Biskets; you may colour some of the Paste Red, Green, or Yellow, as you please.

Lemon Puffs are done the same Way, only grating Lemon instead of Orange.

To make Bisket Drops.

Beat six Eggs in a Pan with a Whisk, very well, put in a Pound of sifted Sugar, by Degrees, beat it a little longer, then drain your Whisk, and sift in something more than a Pound of Flour, and put in Carraway-Seeds, as you like it; then with a Spoon and Knife lay them round (what Size you please) on Wafer-paper, laid on a Wire, and dust them very well with sifted Sugar, and bake them in a moderate Oven; when they are cool, chip off the Wafer round the Edges, and put them in a Box for Use.

Mons. MILLIEN's Account of preserving Metals from Rust, as delivered to the Academy of Sciences, in France, July 18, 1748.

It is to be observed, that whatever Brass, Steel, or Iron, is intended to be kept bright, such Metals should be first scower'd, or polish'd, very well; after which, it is to be made very hot, by standing near a good Fire, not put into it, after which, the Utensils thus prepared, are to be put, hot, into a Liquid made in the following Manner:

Burn a Parcel of Nightshade, Berries and all, to Ashes; add about half a Pint of these Ashes to a Gallon of Water, and let it boil for two Hours; when this Liquid is cold, it is fit for Use; and whatever bright Steel, Iron, &c. is made hot, and put into this Liquid, such Metal will retain its Brightness many Years, without any further Trouble. It is to be well dry'd by the Fire, after taken out of the Liquid; and then may be set by for Use. The Nightshade must be got in *May*, when the Berries are on, and in their Prime.

B R A D S H A W'

It is very true, Mons. *Million* says, in his Original, that the Utensils are to be *put into the Liquid*: But though I am willing to give him his Due, in regard to owning him to be the first Inventor, yet I can't help declaring, that I've made several considerable Improvements.

In the first Place, instead of *putting in the Utensils* (which often prov'd troublesome, especially when they were large) I only dip a small Piece of Spunge into the Liquid, and rub such Things, I would have kept bright, therewith — And this has always answer'd in every Thing I've us'd it in.

In his Original, he only makes use of the Term *Nightshade*; but the Reader is desired to take Notice, that there are several Sorts of this Weed, growing in most Hedges in *England*; and the Sort to be used, is that which is call'd *Deadly Nightshade*.

This Nightshade has a thin Stalk, and small Leaf; it grows very fast in damp Places; bears a bluish Flower, about the beginning of May, and has a red Berry (first green) the latter End of the same Month, if it be a forward Seafon.

It has puzzled many curious People to discover in what Manner the Liquid above-described secures Metals from Rust in the surprizing Manner it does; and most of them declare, it must be by bracing up the Pores of the Metal. But as I am not for entering into a long Discourse on this Head, I will content myself with assuring the Reader that it never once fail'd me in the great Number of Experiments I have made Use of it.

The Method used in France to preserve Furniture, Fire-Arms, &c. before Mons. MILLIEN's New-Invented Liquid came into Use.

Dissolve some *Venetian*, or, where that is not to be met with, common Turpentine, provided it be clear, in some good Oil of Turpentine, and add to it some good drying Linseed Oil, in which Red-Lead has been mixed; this must be made clear by Insolation, or long standing in the hot Sun; mix them well together, and with a piece of Spunge, dipp'd therein, rub over such Fire-Arms, Furniture, &c. as you would have kept bright, and you may depend on the End being answer'd; the whole Furniture, in Metal, belonging to the *French* King's Palaces are preserved in this Manner.

When the above Liquid is used, it is generally made warm, and then, by dipping a Spunge therein, such Things you would preserve, should be brushed over with it as thin as possible.



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Containing a great Number of RECEIPTS in Physick and Surgery.

An excellent Remedy to enrich the Blood.

TAKE Garden and Sea Scurvy-grafs, Sage, Brooklime, and Water-Cresses, of each three Handfuls, the Juice of one *Seville* Orange; mix all together, and when stamped and strained, take half a Quarter of a Pint of the Juice, with half an Ounce of Horse-Radish Water, every Morning and Night.

For a Pleurisy, if the Person cannot be blooded.

Take of the Seeds of Leaves of *Carduus*, a large Handful; boil them in a Pint of Beer till half is consumed; then strain it, and give it warm to the Party. They must be fasting when they take it, and fast six Hours after it, or it will do them harm.

A sure Method of curing a Cold.

Shewing, 1. What the catching of Cold is, and how dangerous. 2. A present and easy Remedy against it. 3. The Danger of delaying the Cure of it. Taken from the celebrated Dr. *George Cheyne's* Book, entituled, *An Essay of Health and long Life*: Wherein he says, that *James Keill*, in his *Statica Britannica*, has made it out, beyond all Possibility of doubting, that catching of Cold is nothing else but sucking in, by the Passages of Perspiration, large Quantities of moist Air and nitrous Salts, which by the thickning the Blood and Juices, (as is evident from bleeding after catching Cold) and thereby obstructing not only the Perspiration, but also all the other finer Secretions, raises immediately a small Fever, and a Tumult in the whole animal Oeconomy, and, neglected, lays a Foundation for Consumptions, Obstructions of the Great Viscera, and universal Cachexies. The Tender therefore, and Valetudinary, ought cautiously to avoid all Occasions of catching Cold: And if they have been so unfortunate as to get one, to set about its Cure before it has taken too deep Root in the Habit. From the Nature of the Disorder thus described,

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the Remedy is obvious ; *to wit*, lying much a-bed, drinking plentifully of small warm Sack-whey, with a few Drops of Spirit of Hart's-Horn ; Posset-drink, Water-gruel, or any other warm small Liquors ; a Scruple of *Gascoign's* Powder Morning and Night, living low upon Spoon-meats, Pudding and Chicken, and drinking every Thing warm : In a Word, treating it at first as a small Fever, with gentle Diaphoreticks ; and afterwards, if any Cough or Spitting should remain (which this Method generally prevents) by softning the Breast with a little Sugar-candy and Oil of Sweet-almonds, or a Solution of Gum Ammoniac, an Ounce to a Quart of Barley-water, to make the Expectoration easy ; and going cautiously and well-cloathed into the Air afterwards. This is a much more natural, easy, and effectual Method than the Practice by Balsams, Linetus's, Pectorals, and the like Trumpery, in common Use, which serve only to spoil the Stomach, opprefes the Spirits, and hurt the Constitution.

A very effectual Remedy for the Piles.

Take Black-lead scrap'd fine, mix it with some Honey, till the Honey looks black ; then put it into an Oyster-shell, and set it over the Fire till it grows so still, that you can make it into a Suppository.

An excellent Remedy to bring away the Gravel.

Take a Quart of Spring-water, and put a Toast in it ; when the Toast has soak'd for some time, take it out, and sweeten the Water very sweet with good clear Honey, and drink as much as you can of it every Morning, which will make the Passage so glib and slippery, as to bring away all gravelly or sandy Matter.

A Poultice for a Sore Breast, Leg, or Arm.

Boil Wheat-flour very well in strong Ale, and pretty thick, then take it off and scrape in some Boar's Grease ; let it not boil after the Grease is in ; stir it well, and apply it hot.

For a Canker in the Mouth.

Take the Leaves of Woodbind, Briar, Columbine, red Sage, Sorrel and Violet Leaves, of each one Handful, and two or three Sprigs of Rue ; stamp them, strain the Juice, and boil it with four Ounces of Honey, and put in a Bit of Allum, the Quantity of a Wallnut, scum it clean, and wash the Mouth often with it.

To create a good Appetite, and strengthen the Stomach.

Take of the Stomatick-Pill with Gums, *Extractum Rudii*, of each a Drachm ; Resin of Jalap, half a Scruple ; Oil of Anniseeds, four Drops ; Tartar vitriolated, 1 Scruple ; mix with Syrup of Violets, and make into Pills ; of which take four or five over Night. They are of excellent Use in the Megrimms, and *Vertigo*, by Reason they carry

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carry the Humour off from the Stomach, which fumes up into the Head.

For a Stitch in the Side.

Take a large Acorn dry'd and powder'd, and Powder of Angelica-seed, of each a like Quantity ; drink after it a Glass of Black Cherry Water.

For Deafness.

Dip fine clean black Wool in Civet, put it into the Ear, and as it dries, which it will do in a Day or two, dip it again, and keep it moist in the Ear three Weeks or a Month.

For a Burn or Scold.

Take Laurel Leaves, chop them in Hog's Grease ; strain it, and keep it for Use.

For the Gripes.

Warm a Glass of Canary, dissolve in it as much *Venice* Treacle or Diaſcordium as an Hazel Nut ; drink it off going to Bed, and keep warm.

A try'd Remedy for Gripes in Children.

Take a small Quantity of Oil of Nutmegs and Wormwood ; mix them well, and warm them a little, and anoint the Child's Navel and Stomach.

To cure the Rickets.

Make the Drink thus : Take white Horehound and Nep, of each 4 Tops, Betony 20 Leaves, Liverwort and Hart's-tongue, of each a good Handful ; Polipodium growing upon a Church or Oak, three Ounces scrap'd ; boil all these together in three Quarts of sweet Wort till 'tis consumed to two Quarts, then strain it, and when 'tis cold, put to it 2 Quarts of middling Wort, so let it work together, then put it in a little Vessel ; and when it has done working, take half a Quarter of an Ounce of Rhubarb sliced very thin ; put it in a little Linnen Bag, with a Stone in it to keep it from swimming, and hang it in the Vessel, and when it's three Days old, let the Child drink of it a Quarter of a Pint in the Morning, and as much at Four o'clock in the Afternoon, or when the Child will take it. You must likewise anoint the Child Morning and Night with this following Ointment : Take Butter in the Month of *May*, as soon as it is taken out of the Churn, and wash it with the Dew of Wheat ; to a Pound of Butter take a Handful of Red Sage, as much of Rue, Camomile, and of sowed Hyſſop ; boil all these in the Butter, and scum it till 'tis boiled clear ; then strain it out, and keep it in a Gallipot

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for Use. You must anoint the Reins of the Back and Ribs, stroaking it downwards, and upon the Small of the Belly, and swing the Child often with the Heels upwards.

A Remedy for Convulsions in Children.

Give the Child, according to the Age, from 2 to 7 Grains of the true Volatile Salt of Amber in any proper Vehicle.

Dr. Mead's Powder and Method, which is a certain Remedy for the Cure of the Bite of a mad Dog.

Let the Patient be blooded at the Arm 9 or 10 Ounces. Take of the Herb called in Latin *Lichen cinereus Terrestris*, in English, *Ab-colour'd Ground Liverwort*, clean'd, dry'd and powder'd, half an Ounce ; of black Pepper powder'd, 2 Drachms. Mix these well together, and divide the Powder into four Doses, one of which must be taken every Morning fasting, for four Mornings successively, in half a Pint of Cow's Milk warm : After these four Doses are taken, the Patient must go into the cold Bath, or a cold Spring or River, every Morning fasting, for a Month ; he must be dipt all over, but not stay in (with his Head above Water) longer than half a Minute, if the Water be very cold : After this he must go in three Times a Week for a Fortnight longer.

The *Lichen* is a very common Herb, and grows generally in sandy and barren Soils all over *England*. The right Time to gather it, is in the Months of *October* and *November*.

Receipts in Surgery, &c.

A Plaister to prevent Corns.

Take yellow Bees-Wax four Ounces, Verdigrease exactly powder'd and sifted, one Ounce, the *Caput Mortuum* of the Scull of a Man, one Drachm. Incorporate them well with boiling them a little, and make thereof a Plaister according to Art.

An effectual Plaister for softening loosening Corns.

Spread a Plaister of *Gum Ammoniacum*, (not too thick) without being dissolved in Vinegar, and applying it to the Part affected, let it lie on till it have sufficiently done the design'd Work of Emollition.

To make an Ointment which speedily cures the Itch.

Take an handful of the red of yellow Dock Roots, scrap'd clean, and cut into thin Slices, stamp them, and put them into half a Pound of fresh Butter or Hog's Lard ; let them boil gently for almost an Hour, then take from the Fire, and press the Liquor out, and put to it a Spoonful of black Pepper powder'd ; and half as much *Ginger* ;

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ger; if you would have it more drying, put to it a Spoonful of red Lead finely powder'd; anoint where it is sore twice a Day.

An excellent Worm-powder for Children.

Take of Worm-seeds, Sena, Anniseeds and Rue, of each an Ounce; Rhubarb half an Ounce; Savin 2 Drachms; all these must be finely dry'd and powder'd, and sifted and mixed together; and give as much of it as will lie on half a Crown, in Treacle, 3 Mornings and 3 Evenings, at the Change of the Moon, and at the Full.

Cautions, Rules, and Directions to be taken and observed in FISHING; with the Manner of making and preserving of Rods, Lines, artificial Flies, &c. and for chusing and preserving several Sorts of curious Baits.

IT is hoped this short Treatise upon Angling will be found, upon Experience, to be as useful a Piece as any that has hitherto appeared in Print. As the Rules and Directions laid down in it are only to instruct Beginners; so they will, if carefully followed, soon make them complete Masters of the Art.

Many Things might be said in the Praise of Angling; but as this is only trifling away Time, and very little to the Purpose, so I shall make no mention of them, but proceed to the main Point; in doing which, I shall endeavour to be as concise as possible.

A Rod is the first Thing I shall treat of, which should be made of Red Sallow, Withe or Hazle, chosen when the Sap is out; that is, in *October* or *November*. When you have got fine Sprouts, that are free from Knots, and that will answer for Taperness to one another, put them to dry on Hooks, on the Side of a Wall, with the large End downwards, where there is almost a constant Heat, but very gentle, taking Care so to place your Top Joints that they may not warp in drying, and about *February* pare off the Knots. When they are dry, fix to the Top a Piece of round and taper Whalebone; minding to splice your Joints with a Nicety; which you should do with a fine wax'd Thread; you may make your Rods longer or shorter, or weaker or stronger, according to the Place you would fish in, or the Fish you intend to take; and if you fix fine Wire Rings from one End of your large Rods (which are used for large Fish) to the other, so curiously, as that upon laying your Eye to one, you may see thro' all the rest, it will be of great Service to you, for your Line running through all these Rings keeps it in a due Posture. You should likewise about a Foot above the End of your large Rods, affix a Winch or Wheel to give Liberty to your Fish, if large, to run, it being sometimes

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times improper to check him before he returns of himself: Your Rod being finished, and fit for Use, you should twice a Week rub it with Linseed or Sallad Oil, to prevent its growing too brittle, or becoming rotton. Rods made all of a Piece, or of two Joints at most, are to be preferred; they require a Twelve Month a Seasoning. Now to make them of a brown Colour, as they may make no Reflexion in the Water, take off the outward Rind, and having mixed a little Capon's Grease with *Spaniſh* Brown, rub the Rod over therewith before a gentle Fire, and it will presently bring it to your desired Colour.

Observations in chusing good Hair, Hooks, &c.

Before you use your Hair, see that it be long, even, and round, or without Flaw or Blemish, which you should take from the Tail of a young white or grey Stone-horse when in his full Vigour; and in chusing your Hooks, mind them to be sharp at the Points; and particularly observe, that the Beards are good: Chuse Hooks with short Shanks, and Wire that is strong; for if it be weak, it will certainly spoil your Sport; and when you fasten them to your Line, observe to lay your Line on the Inside of the Shank, and so whip it neatly about with a small Silk Thread well waxed, minding to leave no Knot in the Hair.

To make Hair Lines for Angling.

Let your Hair be round and of an equal Bigness, and when you have got an Instrument for Twisting, cut off the Bottom Part, that being generally rotton; then twist it neatly without Gaping or Snarles; which done, lay it into Water to see which of it shrinks; after a Quarter of an Hour's soaking, take it out, and twist it again; then let it twine its own Way, and after stretching it a little, you may tie your Links together with the Fishers or Weavers Knot; thus you will have strong and even Lines. Now the best Colour for Lines is the dark Ash-colour, sorrel, white and grey; the two last for clear Waters, and the two first for muddy Rivers; the pale watry green is an excellent Colour, and may be made thus: Take a Quart of Allum-water, put into it something more than a Handful of Marygold Flowers, boil it till a yellow Scum arises; then take half a Pound of Copperas, and as much Verdegrease, and beat them together to a fine Powder, and put them and the Hair into the Allum-water, and let it lie ten Hours or more; then take the Hair out, and let it dry.

Hair may be made of divers other Culours, in the following Manner.

Yellow Hair is made by stamping and boiling three Handfuls of Walnut Tree Leaves in two Quarts of small Ale, or Water, and putting your Hair into it; where it may remain till it come to your desired Colour.

Ruffet Coulour Hair is made thus: Put half a Pound of Soot in a Pint of strong Lees, with two Spoonfulls of the Juice of Walnut

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Walnut Tree Leaves ; boil them well in a Pan ; take it off, when it is cold, put in your Hair, letting it remain till it becomes as dark as you would have it ; if you would have it darker, put some Umber into the Liquor, and it will answer your End.

Brown Hair is thus made : Let your Hair soak two Days in strong Ale and Salt, and it will be a fine brown Colour.

Tawny Hair is made thus : Take some Lime-water and steep your Hair in it about four Hours ; then take it out and put it for one Day in a Tan-pit or Tanners Ouze, and it will become a fine Tawny Colour.

Mind always to dye your Hair before you make it into Lines.

From *March* to *September* use the Green, from thence to *December* use the Yellow in all Waters that are clear. Use the Russet either in Rivers, Pools or Lakes all the Winter. In blackish Waters you should use the Brown : and the Tawny should be used chiefly in those Rivers or Waters that are moorish or heathy.

All Gentlemen who intend to make Angling a Part of their Diversion should provide themselves with all the Materials before-mentioned ; and as for Hooks he should buy a good Number of divers Sorts and Sizes. They are to be had at most Fishing Tackle Shops, where they may likewise buy a Landing-Net and Hooks : A Piece of thin Sheet Lead rolled up, of about an Ounce or better, makes the best Plummet.

Now the way to whip a Hook is as follows :

Wind your waxed Silk a little above the End of your Line for a Straw's Breath, and then put your Hook to it, twisting the Silk about for two Parts of the Length you find it necessary to be twisted ; then put your Silk in at the Hole two or three times over the Beard of your Hook ; then wet the Hook, and draw the Silk tight and close, letting the Line be always on the inside of the Shank of your Hook, and then cut off the Silk and the End of your Line as close as you can to the Twisting.

Use your Hair Lines as follows ; for small Roche, Bleake, or Gudgeon, Ruff or Pope, a Line of one Hair ; for Dace or Roach, a Line with three ; for Perch, Flounder or Bream, with four ; for Chub or Chevin, Carp, Tench and Eel, with six ; for large Bream, Trout, Chub, or Barbel, with nine ; and for Salmon fifteen. But at most Fishing-Tackle Shops you may have *Indian* Weed, which is best to make your lower Link of for either Trout, Bream or Carp.

Artificial Flies which are generally made use of in the following Months, viz.

In *March* there are two Dun Flies much used ; the first is made of Dun-colour'd Wool, and the Wings of the Mayle of a Partridge ;

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Partridge; the second is made of Black Wool, and the Wings of the Dun-Feathers of a Drake's Tail.

In *April* there are divers Flies used, as the bright brown, the Body of which is made of Spaniel's Fur, and the Wings of light Grey; the dark Brown, the Body make of dark brown and some violet Camblet mixt, and the Wings of the grey Feathers of a Mallard; and the Stone or *May Fly*, the Body make of black Wool made yellow under the Tail and Wings, and the Wings make of a Drake's Down.

In *May* there are three Flies used, all which you will find to be of great Service; the first is the red or ruddy Fly, which make of reddish Wool wrapt round with black Silk, and the Wings mixed of the Mayle of a Mallard, and the red Feathers of a Capon's Tail. The second is the yellow Fly, the Body of which make of yellow Wool, and the Wings of the Tail of a red Cock; the third is the black Fly, the Body of which make of black Wool wrapt about with the Harle of a Peacock's Tail, and the Wings of the Feathers of a brown Capon, with blue Feathers in the Head.

In *June* there is likewise three Flies used; the first is the sad yellow or greenish Fly, the Body of which make of black Wool; with a List of yellow on either Side, and the Wings of a red Cock's Mayle. The second is the moorish Fly, the Body of which make of a dusky coloured Wool, and the Wings of the blackish Mayle of a Drake. The third is the tawnish Fly, the Body make of tawny Wool, and make the Wings contrary one against the other of the whitish Mayle of a white Drake.

In *July* there are two Flies made use of; the first is the Wasp Fly, the Body make of black Wool clapt about with yellow Silk, and the Wings of a Buzzard's Down, or of Drake's Feathers. The second is the Shell Fly, termed also the Green Fly, make the Body of greenish Wool, and the Wings with the Herle of a Peacock's Tail.

In *August* use the dark cloudy dark Fly, make the Body of black Wool, wound round with black Silk, and the Wings of the under Mayle of a Mallard, with a black Head: This must be off the Hook; and when you draw it on your Hook, be sure that no Part of it be discerned.

To keep and preserve live Baits.

All Worms should be kept in an earthen Pan in Moss, which should be washed and squeezed dry twice a Week, dropping a Spoonful of Cream into the Moss every three or four Days; and keep the Pan in a cool Place: Thus you may keep and preserve them for a long Time: Most Dunghills will supply you with Worms, but the Brandlings are generally found in Cow or Hogs Dung, and the Lob Worms in the Night-time, and best after a Shower of Rain, for then they

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they come out to feed in large Quantities in the Paths of Grass-fields, or the Walks of Gardens.

Preserve Ant-flies thus: Take the blackest Ant-fly out of the Ant-hill, which you will find all the Summer, be sure to get them with their Wings on; then get a Glass Bottle that holds a Quart, put therein a Handful of the moist Earth and Roots of Grass; then put the Flies gently in, that they lose not their Wings, and then put some Earth over them, and they will keep alive for a Month or two.

Breed Gentles thus: Take a Piece of Beast's Liver, hang it over a Barrel of dry Clay; let the Liver be fly-blown; and as the Gentles grow big, they will fall into the Barrel and scour themselves, and be constantly ready for Service. As Gentles are a very good Bait, and the better for being lively, I shall give you the Method of preserving them: When you take them from the Tallow, keep them in moist Sand; and as you want them, take them out of the Sand, and put them into fine dry Sand or Bran, to take with you for Use.

From the Spawn or Eggs of Beetles are bred Grubs; they are found in Holes under Horse or Cow Dung; which preserve thus: Take a Number of them, and put them, with a Peck of their own Earth, into a close Vessel, and they will keep all the Winter.

The Bob, Cadis Worm, Canker, and such like, must be preserved in the same Things as you take them.

Live Flies must be used as you catch them; or preserved some Time, by putting them in a Bottle with some Sugar.

Having now treated of every Thing necessary to equip an Angler, I shall proceed to give some general Directions, with the Times and Seasons of Angling; and the Methods and Baits used in the taking of divers Sorts of Fish.

Some general Directions for Angling.

As every Angler generally has his peculiar Haunts, so he should, to draw the Fish together, put in their Holes every four or five Days, some Corn boiled soft, Worms chopt to Pieces, Garbage, or Grains steeped in Blood and dried. You should never let your Shadow lie upon clear shallow Water; and be sure, as often as you can conveniently, to shelter yourself under some Bush or Tree, at such a Distance from the River, that you can but just perceive your Float, especially if it be in a clear gravelly Place, where you can see to the Bottom.

If you Angle in a Pond where Cattle drink, chuse to stand at their fording Place; but in a River, at such Places as are the likeliest Haunts for such sort of Fish; as for Trout in quick Streams, and with a Fly upon the Stream on the Top of the Water; for Pearch and Roach on Scowrs; deep Holes that are pretty much shaded, for Chub; under Banks that hang over, for Eels; and the Bream you will find in the quietest and deepest Part of the River. When you fish in Rivers troubled with Weeds, where there is generally good Sport, on Account

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of the warm Harbour it is for Fish; take particular Care how you throw in your Hook, or strike a Bite, lest, being too eager, you lose both Hook and Line. The best Places to angle in are the Falls of Mills, and the Opening of Sluices, if you let your Bait go with the Course of the Water, or under old Bridges, hollow Banks, or great Roots of Trees, which are fine Harbours for large Fish, or especially where there is a whirling or turning of the Water, and upon a clear gravelly Soil, or in a deep still Water.

If you pull out the Eyes of such Fish as you catch, and fish with them, you will find them good Baits.

Your Line should be near as long again as your Rod in *Fly-fishing*, and you should withdraw your Bait when it begins to sink; and in whipping, observe that the *Fly* falls gently on the Water first, without any of the Line; and in this Way of Fishing, always go with the Stream, keeping yourself out of Sight as much as possible, letting the Wind be on your Back.

I think I have now nothing more to say, but to remember you, that you never put your Lines, of what sort soever, up wet; and always to mind and oil your Rod twice a Week with Linseed or Sallad Oil. As to the proper Times and Seasons for Angling, I shall mention only such as by Experience I find to be the best.

Cloudy cool Weather, in the hot Months, is the best to Angle in, especially if you have a South or West Wind, for 'tis found by Experience to be in vain to Angle with an Easterly Wind: In short there is good Angling with a ground Bait, from *March* or *April*, to *October*, a lowering Day being better than a clear one, and a cool one better than a hot one; and the best Hours for Hangling are from about Three in the Morning, till about Nine, and from four or five in the Afternoon, till you cannot fairly see the Motion of your *Float*, there being very little Sport to be had in the middle of the Day, especially when the Sun lies hot on the Water. In Winter all Times are alike, save the hotter it is the better. But for Whipping with a *Fly*, the principal Months are *March*, *April*, *May* and *June*, a little in the Morning, and a little in the Evening; but the best Times is from Six to Nine or Ten, in a fine, warm, calm Evening; when, if you give them the *Fly* they are inclined to, they will rise, bite freely, and give you excellent Sport.

Salmon-fry are taken with a fine Hair-line, with two or three Hooks and small artificial Flies are fix'd at a Distance from one another, and a fine taper Rod: Throw out your Line, and in drawing or jerking it easy back again, you will see three or four of them rise at a Time; they are very greedy, and you may draw them out of the River as soon as ever you have hooked them.

Salmon-peel, are taken by dropping your Line baited with a Brandling, gradually into the Hole; when he bites, don't strike him eagerly: He is a shy Fish, so you must be sure to keep out of Sight; and

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and the Time to take him is in the Morning, any time before Nine, or after Six in the Afternoon.

Trout are in their Prime at the End of *May*: They are caught with the Minnow, Dew-worm, Lob-worm, or Brandling, which is best when taken out of the Tanner's Bark; or with the natural or artificial *Fly*: Let your Worms be scoured in Moss; use a taper Rod with a good Hair-line, and let your Rod point down the Stream. This being a very shy Fish, you must be sure to keep out of Sight. Morning and Evening is the best time to fish for them. If you would take them by Hand, with a running Line without Cork or Float, get a Lob-Worm, put your Hook in it a little above the Middle, and out a little below it; then draw your Worm above the Arming of your Hook; and then run your Hook in at the Tail, that the Point may come out at the Head. When you use a Minnow, take the whitest, and one that is not too large, and put him on the Hook thus; put your Hook in at his Mouth, and out at his Gill, drawing it through about three Inches; then put the Hook again into his Mouth, and let the Point and Beard come out at his Tail; then tie the Hook and Tail about with a fine white Thread, and let the Body of the Minnow be almost straight upon the Hook; then try against the Stream if it will turn, for the faster it turns, the better; or, for want of a Minnow, use a Loach or Stickle-back. Throw your Line in, and draw the Minnow up the Stream by Degrees near the Top of the Water; and if the Trout sees it, he will strike boldly at it: which done, give him Time to gorge it before you hook him.

To take Trout with a *May-fly*, stand out of Sight under some Tree or Hedge, with your Back to the Wind, and a fine light Hazel Rod in your Hand, and a Line of two or three Hairs in the lower Links, and more upwards; cast your Line as far as you can, letting your Fly fall on the Water gently, taking Care to let no Part of the Line fall on the Water with it, and be sure cast your Line down the stream; if the Sun happens to be before you, it will be of great Service.

The Time for taking Pike is in the Month of *August*, they being then in their Prime; these are taken by Trowling, for which you must have a Rod near 12 Foot long, and your Line ought to be 30 Yards long, which must be wound round your Reel; a leaded Hook with two Links of Wire fastened to it; a Ring fix'd to the Top of our Rod; a landing Hook and Net, and a Staff at least four Foot long to screw either of them to, as you shall have Occasion to use: You should likewise have a Bag for your Fish, and as Mischances often happen in Trowling, you should have a dozen Hooks always with you.

These Things being all in Order, and you at the River-side, which should be very early in the Morning, the next Thing is to make ready your Bait; which should be done thus: Fix your Wire into the Eye

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of your Fish-Needle, and put it into the Mouth of a Gudgeon, or for want of that, into the Mouth of a Dace, and bring it out at the Middle of the Tail ; then let the Hook be fix'd on one Side, letting the Point be near his Eye ; let his Mouth be strongly sewed up to keep the Hook immoveable ; run a fine Needle and Thread thro' his Head, just below his Eye, then run it thro' again below his Gills, and fasten it on the opposite Side, which will preserve its Gills, and keep them from Damage ; let the Fin of the Tail be cut off and fastened to the Top of the Wire, that the Bait may lie smooth upon the Hook ; fasten it thus : Take a Needle and strong Thread, and run thro' the Tail of the Fish on one Side of the Wire, and so thro' again on the other Side of the Wire, and fasten it ; which done, run it thro' the Eye of the Wire, and again thro' the Fish's Tail ; then twist it round the Wire, and tie it not to slip. Now make a Loop at the End of your Line, and fasten a Swivel to it, and so put it thro' the Ring on the Top of your Rod ; your Bait being ready, hang it on your Swivel. Being thus prepared, observe not to go too near the Side of the River, but keep as far off as possible, and so just drop your Bait down the Side of the Bank ; if no Fish lie there, let out more Line, and reach the other Side, minding to keep your Bait always in Motion, by pulling it to and fro. When you have thrown out your Bait four or five Times without Success, go to another Place ; and if a Fish should take the Bait there, which you will easily know by his giving a sudden Twitch, don't check him, but let him run, and give out what Line he will take ; for whenever he seizes your Bait, he runs to his Harbour to pouch it ; sometimes when they are not hungry, they will keep it between their Teeth near half an Hour ; when he draws no more, you may reasonably suppose him to have reach'd his Harbour, so you may lay down your Rod for about a Quarter of an Hour ; then take it up again, and draw your Line very gently ; if you find he has hold of it, draw your Line a little more ; but if he should pull, give Way, after a little Time, draw gently again till you see him ; now if the Bait is cross his Mouth, let him go ; but if not, then he has pouched it ; so give him a sudden Jerk, that the Hook may fasten in him : But after all, if you can see him run as soon as he has first taken your Bait, then jerk him immediately ; however, if the River be free from Stumps of Trees, &c. he may run fifteen or twenty Yards before you check him ; otherwise keep your Line tight to prevent his tangling it ; which he will endeavour to do ; and if he does, it is a hundred to one but you lose Fish, Bait, and Part of your Line. But to proceed, when you think him tired, draw him to Shore, and take him out with your Landing-hook, or Landing-net ; be sure not to lift him out with your Line, for when they find themselves out of the Water, they will give a sudden hard Jerk, and surely break your Line, and get away, notwithstanding you may think they are so tired that they can hardly stir.

Carp

APPENDIX.

Carp are in their Prime in *June*. The Directions for taking them are as follows: When you intend to Angle for Carp in any Canal or Pond, plumb the Depth; when you have found the deepest Place, boil a Quart of white and a Quart of grey Pease together into a Pudding; then chop some Worms among it, and throw it into the deepest Place on the Over-night; let the last Link of your Line be *Indian-Weed*, and your Bait a fine Garden Worm, well scoured in Moss; when you have fixed him on your Hook, so as to hide Hook and Arming, just dip it in Tar. Now being at the Pond or River, be sure to keep from going too near the Sides, for they are a very shy Fish; if they refuse the Worm, which you must drop into the Place, letting it lie on the Bottom where you put your Ground Bait in on the Over-night, then take a common Roll, and sop it in Milk, where a little fine Loaf-sugar has been dissolved, and with your Hand work it into a Paste; this is a killing Bait. A Carp will nibble some time before he will swallow the Bait, so you must have Patience; but when the *Float* is pull'd three or four Inches under Water, then strike, (and as he is a leather'd-mouth'd Fish, it is hard for him to break his hold when he is once hooked) and keep him in Play without letting him run to his Harbour, lest he entangles you, as he is a strong Fish, so your Line and Rod must be strong in Proportion; and the Times of Angling should be very early in the Morning, till about Eight o'Clock, and after Six at Night, as long as you can see.

The Directions, for taking Carp, will also serve for *Tench*, both as to giving time to swallow the Bait, the Hours for Angling, the Strength of the Line and Rod, and the Bait itself; but as *Tench* delight chiefly in Worms, you should have several sorts of them, as the Lob-Worm, Marsh-Worm, Cad-Worm, and Flag-Worm; for if he refuses one, he may take another. If you Angle in a River, chuse a Place where the Water is smooth upon the Surface, for they delight in deep and silent Water.

Carp and *Tench* are likewise taken with your Casting-net; and if you bait your Pond as before directed for Carp, and there is any Fish in the Pond, you cannot possibly miss taking them, provided you draw your Net the Moment it reaches the Bottom, for both Carp and *Tench* will immediately strike into the Mud, and you will draw your Net over them, if you give them ever so little Time after the Net is sunk.

Perch being a Fish of Prey, the best Bait for him is a Minnow, thro' the back Fin of which you should run your Hook, and so having a *Float* and *Lead* to poize it, let him swim up and down about a Foot from the Bottom, in the turning of the Water or Eddy; and though he bites freely, you must give him Time to pouch his Bait, for he is not a leather-mouth'd Fish; the same Tackle you use for a Carp will serve for these; but as when you fish in a River for *Perch*, you may light of a young Jack, it would not be amiss to have a good strong Silk Line, and the Hook armed with Wire. Early in the Morning,

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Morning, and late at Night (as for Carp and Tench) is the best Time to angle for Perch; and it will not be amiss to bait the Ground where you intend to fish, over Night, with Lob-Worms chopt in Pieces.

Bream is a large flat Fish, and it is a hard Matter to take them with a Line without baiting the Hole thus: Boil a Peck of Barley Malt gross-ground, strain it through a Bag into a Tub, and when it is cold, take it to the River about nine at Night, squeeze it hard, and throw it into the Place where you would fish. Get there very early in the Morning, and drop your Bait, which should be a strong Worm fix'd on your Hook, in the middle of your Ground-bait; he is a shy Fish, and you will find some Trouble in landing him; when he bites he will throw up your Float, and when it lies flat upon the Water he has gorged the Bait, so that you must then strike him gently, keeping your Line tight till you have drawn him out; let your Float be of a middle Size, and your Lead about two Foot under Water: Or you may use for Bait Paste made of brown Bread and Honey, young Wasps, green Flies, Grasshoppers, or red Worms.

Flounders are a shy and wary Fish, and very greedy; their usual Place of Resort are the Sides of Sand-banks or strong Eddies, or in deep Waters where there is a gravelly Bottom, but particularly in a brackish Stream, and may be fished for all Day long in the Months of April, May, June, and July; the best Way to angle for them, is to put so much Lead upon your Lines, about ten Inches from your Hook, as will keep it steady at Bottom, so as the Bait may have Liberty to be play'd about by the Water; let your Float lie flat upon the Surface, and when it cocks up, and afterwards is drawn under, you may be sure you have a Bite; but don't strike too quick, for he will suck the Worm for some Time before he'll swallow it. Your Hook should be very small, and all Sorts of Worms, Wasps, and Gentles, are good Baits.

Mullets are a Fish that are very shy, they will rise at a Fly like a Trout; and they may be taken with a Worm under Water, provided you Fish within about two Foot of the Bottom; they are to be met with only in those Rivers that run into the Sea, where they are thrown up by the flowing of the Tide.

Smelts are in Season in March; angle for them with a single Hair-line, and let your Baits be Gentles or white Paste.

Roach is a leather-mouthed Fish, so that when once he is hooked he cannot get off. They frequent gentle Streams which are not shallow; angle for them about a handful from the bottom, and let your Bait be either small white Snails, Bobs, Gentles, the young Brood of Wasps or Bees, the Cad-bait, or any other sort of Worms, and sometimes they will take Paste very well; but towards the End of August use either Paste, or the Ant-fly with the Wings entire; you must always fish within eight Inches of the Bottom though you bait with Flies, for he will take nothing on the top of the Water.

Dace

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Dace may be taken towards the Top of the Water with the Stone Caddis or *May-fly*, of which you may get what Quantity you will from the Reeds and Sedge by the Water-side: When you fish for them upon a Scour, use Gentles or Paste in the Summer, but in the Winter use the white Worm with the red Head, which are found in new broken up Ground that is heathy or sandy; and when in the Deeps, sodden Malt, House-flies, Caddice, the Grashoper with his Legs pull'd off, or the small Red-worm; and when he bites, strike nimibly; angle for him about half a Foot from the Bottom, with a single Hair Line. Early in the Morning and late at Night is the best time to angle for Dace.

Gudgeons delight in shallow Streams whose bottom is sandy or gravelly; they will bite all Day long; fish with a *Float*, and your Bait must lie on the Ground; if you rake up the Gravel or Sand with a Rake, they will bite the freer and faster; or for want of Raking, throw in a little Gravel or Dust now and then: Let your Bait be a small Red-worm or Caddice, a single Hair Line with two Hooks to it, one a little above the other; he seldom bites eagerly, but when once he is struck he cannot get loose, being a leather-mouth'd *Fish*.

Directions for Painting Pales and Rooms.

Red-Lead, &c. for the first Priming.

Grind your Red-Lead with Linseed Oil, and use it very thin for the first Colouring or Priming; then prepare your drying Oil thus: Put two Quarts of Linseed-Oil into a Skillet or Saucepan, and put to it a Pound of burnt Amber; let it boil gently for two Hours (but it should be done some Distance from the House for fear of its catching Fire) then let it settle, and it will be soon fit for Use: You must then pour off the clear to use with the White-Lead, and use only the Lees or Dregs with your Red-Lead.

Second Priming.

Take an hundred Weight of White-Lead, with an equal Quantity of Whiting in Bulk, but not of Weight; and grind them together with Linseed-Oil pretty stiff; when you use it, mix some of the above mentioned dry Oil with it, and a small Quantity of the Oil of Turpentine. Take care not to Paint with the above till the first Priming is quite dry.

Paste or Putty to stop Cracks or Holes in Pales, &c.

Take Linseed-Oil and drying Oil, of each an equal Quantity, and mix a Quantity of Whiting in them till it becomes very stiff:

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stiff ; when 'tis so stiff that it cannot be worked with the Hand, add more Whitting and beat it up with a Mallet till 'tis stiffer than Dough ; when your second Priming is dry, stop all Places as require it with this Putty, and when the Putty is a little dry at Top, then lay on the last Paint which must be prepared thus : Grind some of the best White-Lead very stiff with Linseed-Oil, and when you use it put to it some of the drying Oil and some Oil of Turpentine.

Wainscot Colour for Rooms.

Let a small Quantity of yellow Oaker be added to your White-Lead when you mix your last Paint, and use it as above directed. Most Rooms are now Painted Wainscot Colour, but if you chuse yours of any other, 'tis but mixing any other Colour with the White-Lead instead of Yellow-Oaker. You should always have half a Dozen Earthen Chamber-pots and Brushes, and keep each to its proper Use.

Yellow Varnish.

Take seven Ounces of Seed-Lake, half an Ounce of Sandarack, a Quarter of an Ounce of Gum-Anime, and one Drachm of Mastich ; put them in one Quart of Spirit of Wine, and let them infuse for two Days, then strain it off, and keep it for Use. 'Tis good for Tables, Frames of Chairs, or any thin Black or Brown ; do it on with a Brush three or four Times, nine Times if you polish it afterwards, and one Day between every doing : Lay it very thin the first and second Time, but afterwards you may lay it on something thicker.

White Varnish.

To one Quart of Spirit of Wine take eight Ounces of Sandarack well washed in Spirit of Wine, (which Spirit of Wine will afterwards make Yellow Varnish) then add to it a Quarter of an Ounce of Gum-Anime well picked, half an Ounce of Camphire, and one Drachm of Mastich ; steep this as long as the Yellow Varnish, then strain it out and keep it for Use.

F I N I S.

